

LES
ATELIERS
CAMUS



POETS & BIRDS

The Poets & Birds collection is the expression of a spiritual heritage, into which Cyril Camus breathes new life with all the fervor of a business leader navigating languages and cultures, from the unchanging to the transcendent, in constant pursuit of excellence. A triptych of cognacs that encapsulates the secrets and essence of the Borderies 'cru' in a legacy built on clay, limestone, and flint, all carefully blended following a craft that has been fiercely defended for five generations. Through distillation, this craft can restore the soul that runs deep through the region's 500-year history.

With a fascinating history going back over five centuries, the smallest and rarest of the cognac 'crus' never fails to impress and inspire cognac lovers and specialists. "It's a question of knowing how to draw from the material and, through distillation and aging, bring about the "rebirth" of pedigree wines that capture the unmatched distinction of their exceptional homeland—a place of significant historic importance, at the heart of a preserved geological heritage nestled at the epicenter of the Cognac region."

Meticulously following the artisanal tradition to achieve the "perfect pitch" ensures that the three Borderies cognac blends that make up this triptych are perfectly combined. A blend whose ancestral secret has succeeded in preserving the freshness, candor, and natural elegance of the Domaines Camus over the years.



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*With Brazilian artist
Janaína Milheiro, Camus has
designed a poetic, airy,
graceful collection.*

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Camus wanted to pay tribute to the most elegant and refined animals of the animal kingdom, birds, by inviting the designer Janaína Milheiro to combine her mastery of feather art with Camus cognacs.

Like a poet who sculpts and chisels her words to arrange her sonnets, using feathers, this Parisian artist has decorated eighteen carafes transforming them into Japanese Cranes, red Ibis and Phoenix. And Camus has composed three blends inspired by these emblematic birds, selecting and assembling cognacs according to their age and specificity. The highest tradition of French creation has always been inspired by the wonders of Mother Nature, and no beast is more beautiful and inspiring than the bird.



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*With Poets & Birds, art combines
and offers a magical, swirling
creation echoing the refinement
of Maison Camus.*

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If the art of featherwork represents Haute Couture, this savoir-faire also comes into play in creating Ateliers Camus' exceptional pieces.

This material broad palette of effects and colors offers an exceptional range of expression, reflected in a uniqueness that captivates from the very first glance, in a world where delight and elegance are the watchwords.

CRANE

Cranes are long-legged and among the most elegant birds in the world with an imposing wingspan of almost two meters. The bearing of these migratory wetland birds is magnificent; they never lose their balance when they fish. Japanese Cranes are famous for their refined courting ballet, and their pure white plumage contrasts with their secondary feathers which, at the neck and extremity of the wings, are a deep black. Janaína Milheiro's work poetically suggests the graceful movements of these birds, especially at the time of their courtship, when couples perform jumps and bows to celebrate the love and fidelity of which they are the symbols.

Alas, in the middle of the 20th century, this magnificent wading bird almost disappeared from the island of Hokkaido. Now, its population is growing again thanks to the goodwill of men: the Crane has now inspired Camus to produce cognacs that are unique in their balance.





THE MASTERPIECE

Six cognac bottles have been designed by bringing the black and white feathers of the Crane to the crystal body, inspired by the balance, movement and dance of the Cranes.

TASTE PROFILE

“If you clap your hands and sing, the yellow crane will come down to dance” said the immortal Xian. Faced with the unexpected and the extraordinary, our senses tend to find rational explanations for the taste of this Borderies cognac. Its fusion of aromas offers a true depth of sensation.

In the magic world of the Maison Camus wine cellars, watched over by Julie Landreau and her fellow wizards, they have spent 160 years practicing the art of creating exceptional cognacs that captivate the senses and seem to stop time...

A rare, precious mixture is the origin of this subtle, reserved blend. Cognacs made from Ugni Blanc grapes and aged for a guaranteed minimum of 13 and 17 years are paired with the elegant power of a cognac aged for a guaranteed minimum of 14 years made from Colombarde grapes. Finally, the union is sublimated with an ‘hors d’âge’ cognac from the family’s private reserves. The perfect harmony of the blend balance perfectly symbolizes the smallest, rarest, and most precious of cognac ‘crus’: The Borderies.



TASTING NOTES

- Color -

The mahogany color with topaz reflections is an invitation to reflect on the four cognacs that make up this “Borderies single cru cognac” a niche cru that is highly valued by Master Blenders.

- Nose -

A fine nose, rich and distinguished, that develops from notes of heady florals and fresh fruit, subtly blending exoticism and classicism. The woody notes are notably elegant, while the spices serve to ensure a quick, spirited tempo, showing the complexity of this Borderies cognac made from Ugni Blanc grapes.



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The three cognacs in the Poets & Birds collection are the result of many blends tested by the tasting committee until the perfect “pitch”, the most accurate harmony, was reached.

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- Palate -

Very soft on the palate, with a sensitive minerality that highlights the role of the Colombarid grape. Elegant and dense, the palate principally wavers between candied citrus (lemon, grapefruit) and ripe fruit (pear, apricot).

- Finish -

A deep, lingering finish wherein dried fruits (plum, apricot) and exotic fruits (banana, pineapple) provide a smooth interlude. The undefinable charm of the Colombarid, its mix of sweetness and resoluteness, has an immediate impact, while the spices (Sichuan pepper) and red tea re-emerge over time. Pure bliss!

IBIS

Eudocimus ruber, the red Ibis in the descriptive and poetic Latin of the scientist Linnaeus, means “famous red bird”, because the Ibis is well known and its beauty is legendary.

The feathers of the first decorated carafe are a tribute to the color of Ibis, covering its whole body. Similarly, the second carafe emphasizes its gregarious character, which leads it to live in the marshes among thousands of its like. Small in size and light in weight, the Ibis has a soft colorful silhouette, reinforced by a robust curved beak effective for feeding. It lives around 20 years, and its courtship is fearless. In the last carafe, the wings designed by Janaína Milheiro suggest the refinement of this erotic dance.





THE MASTERPIECE

Six bottles around 30 cm in height and depth, transformed into Ibis by red feathers which, combined with the Baccarat of cognacs, emphasize at once the softness, lightness and robustness of this long-legged bird from distant lands.

TASTE PROFILE

Where science and art meet lies a wisdom rooted in 160 years of experience and expertise. Here, this Borderies cognac deploys its fantastical seductive powers in a sophisticated masterpiece: a skillful blend of two 'hors d'âge' single-cru cognacs made only with Ugni Blanc grapes.

The blend has the unique distinction of coming from two plots: La Fontaine and Grand Bussac. These two plots encapsulate the secrets and ultimate truth of the Borderies 'cru' in a legacy built on clay, limestone, and flint, all carefully blended following a craft that has been fiercely defended for five generations. Through distillation, this craft can restore the soul of the wines that runs deep through the region's 500-year history. An exceptional 'hors d'âge' cognac, the product of the land, with a bold character that shines through in its aromatic power, its floral aromas, and its rounded, creamy texture.

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A lively tribute to the Camus family chosen land, this superlative balance of strength and finesse points to a rich interaction with the barrel during its aging.

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TASTING NOTES

- Color -

With its “topaz color with golden reflections”, this Borderies cognac is strikingly fresh and youthful—enough to make you forget the many years of barrel aging behind it!

- Nose -

Its deep, distinguished nose is another distinctive trait. The more you savor it, the more complex it becomes. Fresh, candied, and dry, it features a great number of fruits: apricot, plum, mirabelle plum, fig, grape, mango, and more. The presence of the Ugni Blanc is unmistakable. The spices are equally numerous: cloves, nutmeg, pepper, cinnamon, and cardamom.





- Palate -

Extremely delicate, almost muted, on the palate. The palate evokes the sensation of taking a big bite out of a juicy fruit (white peach, mandarin). The palate leaves a fine film of quince jelly that is lifted with soft spices (cardamom, ginger).

- Finish -

A return to its beginnings, radiant and dynamic. Its minerality can now be unleashed without restraint. Delicate and nuanced, it lingers flavorfully on the spice bread and cardamom. Thirty minutes later... the empty glass exudes a subtle woodiness (Bourbon vanilla).

PHOENIX

The Phoenix is a mythical bird, with its home in the fertile imagination of men. No ornithologist will ever study it. And yet everyone recognizes its unreal beauty: its claws are adorned with rubies and its neck is fine gold.

At the moment of death, after 1,000 years of life, the Phoenix builds a nest of nard, cinnamon, myrrh and incense, lies down, setting fire to it, then burns, dies and is reborn in the beat of its wings. This “firebird” has feathers of flames, and stirs our imagination. It embodies time, power and majesty. Its quest is an artist dream, which has inspired three poems of feathers and crystal at Maison Camus.





THE MASTERPIECE

Six large crystal carafes decorated with feathers, representing the power of the Phoenix, set like a precious stone a fire-colored cognac in a box almost 50 cm wide and 30 cm tall.

TASTE PROFILE

The remarkable work carried out by Julie Landreau embodies a meeting between two powerful symbols: Camus distillation and the immortal divine Phoenix, an iconic fire creature that is reborn from the ashes.

What could be more substantial, more promising, more full of life, and yet more mysterious than a Borderies wine from the Domaines Camus? Steeped in sacred enigmas, it is only through exposure to fire that we can unlock—liter after liter, following the exclusive Camus aromatic selection principle—the extraordinary revelations that have been accumulating for over 500 years.

To achieve its golden hue, the colorless divinity will have to age slowly in 350-liter oak barrels in the silent, shadowy stillness of the Camus cellars. Thus, after a minimum of 49, 34, 14, and 12 years, respectively, the four Ugni Blanc eaux-de-vie become true cognacs, bearing witness to the incomparable quality that only a talented distiller can obtain from an opportune piece of land.

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A cognac with varied but wonderfully complementary characteristics that blend in an incomparable symphony of aromas and textures.

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TASTING NOTES

- Color -

The bright gold color with aged gold highlights speaks to the earthy splendor of a Borderies cru that is firmly rooted in the homelands of the Camus family.

- Nose -

The nose provides instant proof that this Borderies cognac's reputation is well deserved. Delicate and balanced, it follows a course from plums to figs within a resolute framework of pâtisserie. It then becomes slightly mineral before bringing forth a range of spices, from nutmeg to pepper.





- Palate -

Notably elegant, balanced, and confident, the palate is remarkable. Its sugar-rich fruits (pear, peach), its spices, its wood, and the minerality of the Ugni Blanc grape form a trio in perfect harmony. The epitome of the Borderies pâtisserie “style” (lemon tart).

- Finish -

The finale of the Phoenix performance is a cappella: a rich, complex explosion of spices, fruits, and pâtisserie. It evokes a moment of pure emotion that continues to gain complexity with notes of vanilla, coconut milk, and exotic fruits (mango, pineapple).



Please drink responsibly.

